Matetic
VINEYARDS

MATETIC SYRAH 2012

D.O. San Antonio Valley

TERROIR

The grapes for this Matetic 2012 are sourced from two areas of El Rosario Valley, carefully chosen for their quality potential and consistency in Syrah production. One of the plots lies on a flat plain characterized by deep granitic soils. The second is primarily decomposed granite with some clay and volcanic loam. Cooling influences from the Pacific Ocean creates a particularly cool mesoclimate during the ripening period. We only use biodynamic practices to enhance soil fertility, growing specific cover crops in between the rows at the vineyards, and composting. These naturally irrigated, dry-farmed vines have a deep and well developed root system.

This wine is made with 100% Syrah grapes,using a blend of two Syrah clones; the 174 emphasizes Syrah's aromatic complexity and spicy side, while the 470 adds mouthfeel and structure.

HARVEST & WINEMAKING

Harvest was done between the last week of April and the first week of May, achieving good ripeness, great concentration and structure. The weather for the season was warmer and dried, allowing for an ideal and healthy ripening.

The grapes are hand harvested according to the biodynamic calendar, in small cases of 10 kilos; after cooled, bunches and berries were strictly selected and destemmed at the winery. The grapes underwent a cold soak for 10 days in temperature controlled 2000 and 5000-liter stainless steel tanks. Fermentation was conducted using only by indigenous yeasts, organically nurtured. Different methods for fermentation management have been used, like punching down and pumping over, to ensure an elegant color, aroma and flavor extraction. The wine has been racked in selected French oak barrels for 22 months before decanting and bottling without filtration. In the bottle, it has been aged for 3 years before being released.

TASTING NOTES

The wine has an intense, dark purple colour with a violet rim. This Syrah is intense with a good expression of terroir and elegant notes of pepper, wet earth, meat, spices, chocolate and delicate violet notest. The palate shows a perfect balance of fresh, zesty acidity and soft sweet yet intense tannins. Well balanced palate that confirms the nose, full-bodied

FOOD PAIRING

Serve this Syrah with flavorful red meats, lamb, venison or game and the intense flavors of aged cheeses. We suggest decanting and serve at 65° Fahrenheit (18° Celsius).

TECHNICAL INFORMATION

- Alcohol: 14,5°
- Total Acidity (g/l): 5,40
- Residual Sugar (g/l): 2,1
- pH: 3,45
- 277 cases produced